

Cooking with Anne-Renée - Monday Mornings

Monday Morning Baking

Monday May 4th 2009 9:30 am - 12:30pm

Baking classic pies and tarts

Want to make the best Apple Pie ever with homemade butter crust? Try your hand at a seasonal strawberry/rhubarb tart and lemon tart to sweeten a spring luncheon. Chef Anne-Renee loves pies and these are her favorites! During the class, we will discuss ways to create additional desserts. Anne-Renee will share her secrets for preventing soggy crusts and overly juicy fillings. We will talk about blind baking, rolling and shaping pie and tart pastry.

Monday June 1st 2009 9:30 am - 12:30 pm

Baking for children with food allergies

Having made baked goods for her son with allergies, Chef Anne-Renee has several tried and true recipes that are straightforward and bypass many fussy special ingredients. She will cover egg-free cake/cupcakes, gluten-free desserts and lactose-free desserts. The items presented will be easy to make ahead and freeze if needed for kids' lunch boxes or for birthday parties they attend where an allergen-free dessert is needed.

Monday June 15th 2009 9:30 am - 12:30 pm

Decadent Cakes

Learn to make decade old "Sour Cream Pound Cake", "Red Velvet Cake" and "Angel Chiffon cake". These cakes will remind you of your childhood or teach you true American Classics. Chef Anne-Renee will discuss variations on each of these enduring cakes that will transform one cake into many.

Monday Morning Lunches

Monday May 11th 2009 9:30am-12:00pm

Vegetarian lunch Bunch – French Fling

Learn to make healthy, attractive vegetarian food that covers most food groups. During this demonstration, we will explore rolled spinach omelet, herb-roasted potatoes and tomatoes provençal and top it off with profiteroles!

We will discuss various omelet fillings and different herb combinations that can be used on the roasted potatoes.

Monday May 18th 2009 9:30 am - 12:00 pm

French Crêpes – Savory for meals and sweet for dessert

Discover how versatile this wafer-thin pancake can be. The French eat crepes as appetizers, main courses and yes, as desserts bien sûr! Learn how to make leek and smoked salmon crêpes, buckwheat crêpes with mushrooms and bacon, and goat and blue cheese crêpes with toasted walnuts. A panoply of ideas for dessert crêpes will complete the lesson on this specialty from Brittany.

Monday June 8th 2009 9:30 am - 12:00pm

Summer Salads and Chilled Soups

Finally, the heat is here to stay. Enjoy making gazpacho and chilled green pea soup. Salads will include Sicilian fennel and orange salad, lentil walnut salad and heart of romaine with homemade croutons and Caesar dressing. We will also talk about seasonal greens available at local farms.

Additional information about our classes:

- All classes will be held at StudioSpruce, located in downtown Princeton.
- To register please contact me at (609) 915-1119 or by email at studiospruce@gmail.com.
- Once you register, you will need to pay either by check or paypal (email us for details) prior to the start of the class.
- Class size is limited and all our classes are interactive.
- You may sign up by series, or by class.

Baking Series

- All participants will take home dessert to share and enjoy some dessert with coffee/cake after the class.

Lunch series

- All participants will enjoy a leisurely lunch composed of the just prepared foods and will be able to take leftovers home.

Pricing:

- Sign up for 3 session \$165.00
- Sign up for 2 series and receive 15% off
- Individual classes are \$60.00
- Sign up for 2 or more classes (mix and match) and receive 10% off (not to be combined with any other offer)
- Discounts of 10% for 2 or more people signing up together (not to be combined with any other offer)

